



## Product Specification

The form is valid from: 03/07/2023

### Product name and identification attributes

IQF frozen broiler chicken fillet. Fillet in halves with internal muscle, 2.5 kg bag, 10 kg corrugated cardboard box.

### Legislation requirements for product safety

TU U 30887991.001-2001

Broiler chicken carcasses and parts of broiler chicken carcasses Technical conditions.

### Product description

Oval-shaped pectoral muscles (pectoralis major and minor) are cut in half with or without a surface film.  
The net weight of one half of the fillet must be at least 200 g.

### Frozen



Allowed

Remains of visible fat  $\leq 5\%$  of the weight of 1 pc. fillet, the presence of minor hemorrhages.



Not allowed

Presence of skin cartilages, the presence of bones and cartilage, presence of hemorrhages Fillet of irregular shape.



## Organoleptic attributest

### Consistency

Before freezing the muscles are dense, elastic, and when pressed with a finger, the dimple that forms quickly levelled out. After freezing - typical for frozen products.

### Colour and Odour

Muscle tissue - pale pink or pinkish; - fat - from light yellow to yellow

### Surface

Dry or moistened

### Microbiological indicators

- the number of mesophilic aerobic and facultatively anaerobic CVE microorganisms in 1 g of product is no more than  $5 \times 10^5$ ;
- pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of the product are not allowed;
- Listeria monocytogenes in 25 g of the product is not allowed

### Technological water (chemical test), not more than

No more than 4%.

### Calibration

Uncalibrated

### Packaging

Primary

package 2.5 kg

Secondary

polyethylene bag cardboard box: 597 x 394 x 93 mm

Industrial pallet on a wooden tray

dimensions 1200 x 1000 x 200 mm  
overall dimensions of the pallet are 1200 x 1000 x 1700 mm  
or 1200 x 800 x 144 mm.

Packaging is carried out in corrugated cardboard boxes of 10 kg

Permissible deviation of the net mass of the product	+/- 1,5 %.
Nutritional value per 100 g of the product	proteins - 18,24 g; fats - 1,4 g; including saturated fats - 0,3 g; carbohydrates - 0,12 g; including sugar - 0,01 g; salt - 0,168 g
Energy value (caloric value) per 100 g of the product	363.92 kJ / 86.04 kcal.
Weight of one piece, no less	201 to 395 g
Storage period	up to 24 months.
Storage conditions	at an air temperature not higher than minus 18°C.
Certification: HALAL, ISO 9001: 2015, ISO 22000: 2018	

### Information on the label

- product name, indicating the type of poultry from which the product is made;
- hermal condition of the product;
- expiration date;
- mark for the manufacturer's goods and services;
- name and location of the manufacturer;
- net weight, kg with indication of permissible deviations;
- designation of technical specifications;
- storage conditions; batch number;
- date of slaughter;
- date of freezing;
- best before;
- energy value (calorific value) per 100 g of product; nutritional value per 100 g of product;
- permissible deviation of net weight;
- barcode;
- recommendations for use;
- non-GMO

marks: HALAL, ISO 9001, ISO 22000

personal control number 04-09-46 PM

Photo of the product in a corrugated box

